



## SMALL BITES

### EDAMAME

steamed soybeans tossed w/ sea salt US7|EC19

**14° N BREAD FRUIT CHIPS** US5|EC13.50

### LOBSTER TEMPURA

siracha tofu ponzu Mayonnaise micro Greens US22|EC59

### SHRIMP AND CHICKEN GYOZA

shitake mushrooms truffle cream, tamari soy US18|EC48

### FRIED VEGETABLE ROLLS

tofu, shitake mushroom, sweet chili sauce US15|EC41

## SUSHI

### SASHIMI OF THE DAY

(fresh fish in the house) US25|EC68

### CEVICHE

marinated fish in lime juice, sweat peppers, onions, ginger tiger milk US20|EC54

### CONCH CEVICHE

cucumber tomato cilantro lime, sour orange US15|EC41

### SPICY TUNA ROLL

tuna, spicy mayo, yuzu pao US19|EC51

### SALMON ROLL

salmon, wasabi mayo, mango chives US22|EC59

### SPICY CRAB AND TUNA ROLL

crab meat, tuna, spicy mayo, wasabi tobiko US21|EC57

### DRAGON ROLL

smoked eel, crab, avocado, tobiko US18|EC48

### LUCIAN ROLL

conch, lionfish, avocado US19|EC51

### CALIFORNIA VEGETABLE ROLL

avocado cucumber mango shitake mushrooms US15|EC41

### TUNA TARTAR

white soy yuzu pickled ginger rice cracker US20|EC54

## SALADS

### AVOCADO SALAD

cucumber, apple, local tomato baby lettuce US13|EC35

### BOCK CHOY CAESAR

bonito flaks roasted cashew nuts US10|EC27

### ROASTED CAULIFLOWER

goat cheese avocado puree yuzu US15|EC41

## MAIN COURSE

### DOMBURI RICE WITH ROASTED DUCK

Pickled Organic Eggs, Kimchi Shitake Mushrooms US28|EC76

### ANGUS BEEF & LOCAL LOBSTER

Fried Brussel Sprouts, Back Garlic Miso Butter US55|EC148

### BABY BACK RIBS WITH ASIAN COLESLAW

Honey, Ginger, Garlic, Soy, Allspice, Cinnamon US30|EC81

### SPICY CHILI LOBSTER

Stir Fried vegetable in garlic and spices US42|EC114

### CHILEAN SEA BASS MARINATED WITH YUZU MISO

Pickled Ginger, local spinach, Shitake Mushroom US45|EC122

### GRILLED WHOLE SNAPPER

Ponzu Lime Togarashi, Butter Ginger Pickled Cucumber US30|EC81

### KOREAN SPICED LAMB CHOPS

Grilled Green Zucchini, Neri Goma sauce, Sesame Seeds US42|EC114

### STIR-FRIED VEGETABLE AND RICE NOODLES

Ginger Shitake Mushrooms and Hoisin Sauce US22|EC59

## SIDE DISHES

**LOCAL SPINACH WITH CRISPY SHALLOTS** US7|EC19

**FRIED BRUSSEL SPROUTS WITH MISO** US9|EC24

**GRILLED BROCCOLI, GINGER AND SCALLIONS** US9|EC24

**JASMIN RICE** US7|EC19

## DESSERT

**BANANA AND CHOCOLATE WONTONS** US8|EC22

**GINGER INFUSED FLOURLESS CHOCOLATE**

**AND COCONUT CAKE** US12|EC33

**YUZU KEY LIME PIE** US10|EC27

## WINE LIST

CHAMPAGNE / SPARKLING	Glass	Bottle
Moet & Chandon Brut Imperial, Epernay France	US22 EC60	US129 EC350
La Marca Prosecco, Italy	US11 EC30	US66 EC180
Santa Margherita Rose, Italy	US15 EC40	US88 EC240
Veuve Cliquot Brut, Reims France		US185 EC495
"wildflowers" Cotes		US118 EC318
WHITE WINES	Glass	Bottle
Josh Chardonnay, Paso Robles	US9 EC24	US42 EC113
Gnarly Head Pinot Grigo, Lodi	US8 EC21	US38 EC102
Oyster Bay Sauvignon Blanc New Zealand	US10 EC27	US44 EC119
Moka Black Sauvignon Blanc New Zealand		US46 EC125
Cloudy Bay Chardonnay New Zealand		US66 EC178
RED WINES	Glass	Bottle
Josh Pinot Noir, Paso Robles	US9 EC24	US42 EC113
Gnarly Head Zinfandel, Lodi	US8 EC21	US38 EC102
Antigal Uno Malbec, Argentina	US10 EC27	US40 EC108
Santa Rita Casa Cabernet Sauvignon, Chile		US36 EC97
Terrazaz Cabernet Sauvignon, Argentina		US40 EC108
Terrazaz Bordeaux Malbec Blend, Argentina		US54 EC145

Prices are subject to 10% vat and 10% service charge  
Please advise your server of any food allergies  
or special dietary needs.